



BITES				
POPCORN	\$9			
brown butter truffle oil				
ROASTED VEGETABLES	\$8			
fresh herbs, extra virgin olive oil				
GRILLED SQUID	\$7			
lemon chili vinaigrette				
TRIO OF SMOKED FISH	\$8			
trout, mackerel, steelhead, pearl onions, gherkins				
GNOCCHI DU JOUR	\$9			
chef's daily creation				
TRUFFLE FRITES	\$8			
kennebec potatoes, truffle oil, sea salt				
side of black garlic aioli	\$2			
3 FRESH OYSTERS	\$9			
pear vinegar mignonette, lemon wedge				
add smoked herring roe (10gr)	\$7			
SAFFRON RISOTTO BALLS	\$7			
mozzarella, sweet tomato sauce				
GRILLED MUSHROOMS	\$7			
marinated in white wine and garlic				
BLACK QUINOA SALAD	\$7			
cherry tomatoes, snap peas, mixed greens, dijon and shallot vinaigrette				
GARLIC PARSLEY MEATBALLS	\$7			
onion and tomato sauce				
MIXED GREEN SALAD	\$7			
pink grapefruit, mint vinaigrette				
MIXED OLIVES	\$6			
assorted mediterranean olives				
PISSALADIÈRE	\$6			
caramelized onions, black olives, anchovies on pizza crust				
CRISPY CALAMARI	\$8			
charred onion aioli, fresh lemon				
STUFFED PIQUILLO PEPPERS	\$7			
david woods goat cheese, extra virgin olive oil				
BOCCONCINI & TOMATO	\$8			
fresh basil, extra virgin olive oil, balsamic vinegar reduction				
GRILLED MERGUEZ	\$7			
spicy lamb sausage, fennel and tomato sauce				
SAUTÉED BROCCOLI	\$9			
shaved grana padano, extra virgin olive oil				
SEAFOOD SALAD	\$8			
mussels, clams, squid, scallops, shrimp, lemon, peppers				
PROSCUITTO WRAPPED BOCCONCINI	\$8			
fresh basil, tomato sauce				
EGG MIMOSA	\$13			
lobster and crab, house made sorrel mayonnaise				
GRILLED AVOCADO with baby shrimp	\$9			
espelette and lime dressing				
with crab and lobster	\$19			
tomato basil beurre blanc				
ESPELETTE DUSTED CRISPY ARTICHOKE HEARTS	\$8			
virgin tomato sauce				
½ BAGUETTE IN A BAG	\$5			
with butter or balsamic and olive oil				
add jim beam garlic butter	\$2			

MED BITES				
BEEF POUTINE	\$15			
bocconcini, king cole blue cheese, pommes frites, red wine and thyme peppercorn sauce				
GRILLED SCALLOP AND PRAWNS SALAD	\$19			
poached asparagus, mixed greens, fresh basil, lime dressing, beurre blanc				
ARTISANAL BC CHEESE PLATE	\$18			
gluten free crisps, mixed olives, spiced fruit compote				
STEAMED MUSSELS	\$17			
garlic, white wine, onion, cream, fresh herbs				
FROG WINGS	\$16			
garlic marinated frog legs tossed with your choice of seasoning: jim beam bourbon or sea salt or spicy				
TWB BURGER FRANCAIS	\$17			
ground organic angus beef, provençal tomato sauce, yellow campari tomatoes, red onion, gruyère and alpondon cheese mix, ciabatta bun, spanish paprika dijon mustard				
add pomme frites	\$5			
add mixed greens	\$5			
add fennel and jalapeno slaw	\$5			
HARISSA MARINATED CHICKEN SKEWERS	\$15			
iceberg lettuce, marinated bell peppers, black olives, sherry vinaigrette				
NIÇOISE SALAD PROVENÇAL with seared lois lake steelhead with seared ahi tuna	\$17 \$25			
green beans, grape tomatoes, niçoise olives, red and yellow bell peppers, pickled quail egg, potatoes, romaine lettuce, anchovy vinaigrette				
MEDITERRANEAN STYLE BEEF CARPACCIO	\$17			
crispy nostrala cheese, asparagus ribbons, black olive salt, puffed capers, olive oil, lemon				
TUNA CRUDO with albacore tuna with ahi tuna	\$17 \$25			
yellow campari tomato, snow pea shoots, avocado, black garlic aioli				

BIG BITES				
AAA CANADIAN BEEF TENDERLOIN DIP	\$25			
horseradish mayo, caramelized onion, arugula, pomme frites, red wine peppercorn jus				
add emmental cheese	\$3			
side of black garlic aioli	\$2			
WILD MUSHROOM RAVIOLI	\$22			
white wine butter sauce, garlic, fresh tomato, herbs				
add grilled scallops	\$16			
add grilled prawns	\$16			
add grilled chicken	\$10			
add truffled mushrooms	\$10			
SPAGHETTINI VONGOLE	\$23			
provençal style, clams or baby shrimp tomatoes, garlic, white wine, espelette, parsley, olive oil				
LINGUINI WITH GROUND ORGANIC ANGUS BEEF	\$23			
spicy tomato sauce, shaved grana padano, fresh herbs				
GRILLED PACIFIC HALIBUT AND LOIS LAKE STEELHEAD DUO	\$27			
iceberg lettuce, fennel and jalapeno coleslaw, charred green onion aioli, french fried kennebec potatoes				
side of black garlic aioli	\$2			
PAN SEARED VEAL CUTLET	\$22			
brown butter, wilted greens, roasted fingerling potatoes, tomato and black olive demi glace (veal served medium rare)				

Vancouver Coastal Health advises "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"

- Medical Health Officer

Parties of 8 or more people an 18% gratuity will be added to the bill. Separate bills are not available for groups larger than 8. A fee may apply to any substitutions or alterations. Outside food and drink are not permitted in the restaurant. As per Vancouver Coastal Health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.